



PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant(s)	Siepel et al.	Examiner:	Lien Thuy Tran
Serial No.:	09/936,621	Group Art Unit:	1761
Confirmation No:	7146	Docket:	294-109 PCT/US/RCE
Filed:	January 10, 2002	Dated:	November 15, 2006
For:	INGREDIENTS FOR EXPANDED FOODS		

Commissioner for Patents
P.O. Box 1450
Alexandria, Virginia 22313-1450

*I hereby certify this correspondence is being deposited with
the United States Postal Service as first class mail, postpaid
in an envelope, addressed to: Commissioner for Patents,
P.O. Box 1450, Alexandria, Virginia 22313-1450
on November 15, 2006*

Signed: _____

11-15-06
Susan A. Siepel

SECOND SUPPLEMENTAL INFORMATION DISCLOSURE STATEMENT

Sir:

In order to fulfill the requirements of candor and good faith set forth in 37 C.F.R.
§1.56, Applicants submit herewith the following Information Disclosure Statement in
accordance with the provisions of 37 C.F.R. §1.97 and §1.98.

NON-PATENT PUBLICATIONS

1. Feldberg, Charles. Extruded Starch-Based Snacks, *Cereal Science Today* 1969,
14(6):211-214.
2. Valle, et al. Relations between Rheological Properties of Molten Starches and their
Expansion Behavior in Extrusion, *Journal of Food Engineering* 1997, 31:277-295.
3. Rapaille et al. Extrusie van voedingsmiddelen, *VMT* 1989, 56-59.

11/22/2006 EFLORES 00000049 082461 09936621

01 FC:1806 180.00 DA

4. Kokini, et al. Food Extrusion Science and Technology, J.L. Kokini, C.T. Ho, M. V. Karwe, Eds. 1992, 631-652.
5. J. A. de Vries, "Nieuwe mogelijkheden met amylopectine-aardappelzetmeel", *Ingredienten & biotechnologie*, pp. 26-27 XP-002063172 (November 1995), (English translation).

A separate listing of the references set forth above appear on the attached Form PTO-1449. Copies of the references are enclosed herewith. The Examiner is respectfully requested to consider the references in their entirety, and to indicate that she has done so by initialing the enclosed Form PTO-1449.

An Information Disclosure Statement shall be considered by the Office if filed after the mailing of a Final Office Action, provided that the Information Disclosure Statement is filed on or before paying the issue fee and is accompanied by: (1) The statement specified in 37 C.F.R. §1.97(e); and (2) the fee set forth in 37 C.F.R. §1.17(p) (37 C.F.R. §1.97(d)).

No item of information contained in this Information Disclosure Statement was cited in a communication from a foreign patent office in a counterpart foreign application, and, to the knowledge of the person signing the certification after making reasonably inquiry, no item of information contained in this Information Disclosure Statement was known to any individual designated in § 1.56(c) more than three months prior to the filing of the Information Disclosure Statement. 37 C.F.R. §1.97(e)(2).

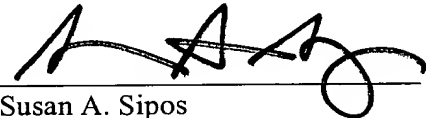
Applicants: Siepel et al.
Serial No: 09/936,621
Filed: January 10, 2002
Page 3

Docket No.: 294-109 PCT/US/RCE

If the Examiner has any questions or comments relating to the present invention, she is respectfully invited to contact Applicants' attorney at the telephone number set forth below.

Please charge Deposit Account No. 08-2461 in the amount of \$180.00 for the requisite fee pursuant to 37 C.F.R. §1.17(p). A duplicate copy of this paper is enclosed.

Respectfully submitted,



Susan A. Sipos
Registration No.: 43,128
Attorney for Applicant(s)

HOFFMANN & BARON, LLP
6900 Jericho Turnpike
Syosset, New York 11791
(516) 822-3550
SAS/dlg
229419_1

FORM PTO-1449 U.S. DEPARTMENT OF COMMERCE
(REV. 2-32) PATENT AND TRADEMARK OFFICE



INFORMATION DISCLOSURE
STATEMENT BY APPLICANT

(Use several sheets if necessary)

ATTY. DOCKET NO.
294-109 PCT/US/RCE

SERIAL NO.
09/936,621

APPLICANT
Siepel et al.

CONFIRMATION NO.
7146

FILING DATE
January 10, 2002

GROUP
1761

OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

		1	Feldberg, Charles. Extruded Starch-Based Snacks, <i>Cereal Science Today</i> 1969, 14(6):211-214
		2	Valle, et al. Relations between Rheological Properties of Molten Starches and their Expansion Behavior in Extrusion, <i>Journal of Food Engineering</i> 1997, 31:277-295
		3	Rapaille et al.. Extrusie van voedingsmiddelen, <i>VMT</i> 1989, 56-59
		4	Kokini, et al. Food Extrusion Science and Technology, J.L. Kokini, C.T. Ho, M. V. Karwe, Eds. 1992, 631-652
		5	J. A. de Vries, "Nieuwe mogelijkheden met amylopectine-aardappelzetmeel", <i>Ingredienten & biotechnologie</i> , pp. 26-27 XP-002063172 (November 1995), (English translation)

EXAMINER

DATE CONSIDERED

EXAMINER: Initial if citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication with applicant.